PANE KOMBI 6,000 / 5 ROWS

TECHNICAL SPECIFICATION

<table>
<thead>
<tr>
<th>Working width</th>
<th>Line width</th>
<th>Line length</th>
<th>Power requirement</th>
<th>Compressed air</th>
</tr>
</thead>
<tbody>
<tr>
<td>600 mm (23.6&quot;)</td>
<td>1,560 mm (61.4&quot;)</td>
<td>7,700 mm (303.1&quot;)</td>
<td>6 kW (8 hp)</td>
<td>6-8 bar (87-116 psi)</td>
</tr>
</tbody>
</table>

CAPACITY

<table>
<thead>
<tr>
<th>Rows</th>
<th>Pcs. / h (max.)</th>
<th>Dough absorption</th>
<th>Dough / h (max.)</th>
<th>Weight range / pc.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-5</td>
<td>6,000</td>
<td>High dough absorption and pre-proofed doughs *</td>
<td>Up to 800 kg (1,760 lb.) dough/h</td>
<td>25 - 200 g (0.06 - 0.4 lb.)</td>
</tr>
</tbody>
</table>

* depending on recipe & dough

OPTIONS

- Additional roller knives PANE
- Additional moulding drums PANE
- Passauer oiling station PANE
- Stamping station PANE
- Stamping tool
- Sideway discharge belt SELECTA
- High performance UV sterilization SELECTA
- Bowl tipper PANE KOMBI
- Box tipper PANE KOMBI
- KEMPER KEY access control

PANE KOMBI 9,000 / 6 ROWS

TECHNICAL SPECIFICATION

<table>
<thead>
<tr>
<th>Working width</th>
<th>Line width</th>
<th>Line length</th>
<th>Power requirement</th>
<th>Compressed air</th>
</tr>
</thead>
<tbody>
<tr>
<td>800 mm (31.5&quot;)</td>
<td>1,700 mm (67&quot;)</td>
<td>11,720 mm (461.4&quot;)</td>
<td>6 kW (8 hp)</td>
<td>6-8 bar (87-116 psi)</td>
</tr>
</tbody>
</table>

CAPACITY

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<tr>
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<th>Weight range / pc.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-6</td>
<td>9,000</td>
<td>High dough absorption and pre-proofed doughs *</td>
<td>Up to 960 kg (2,116 lb.) dough/h</td>
<td>25 - 180 g (0.06 - 0.4 lb.)</td>
</tr>
</tbody>
</table>

* depending on recipe & dough

OPTIONS

- Additional roller knives PANE
- Additional moulding drums PANE
- Passauer oiling station PANE
- Stamping station PANE
- Stamping tool
- Sideway discharge belt
- High performance UV sterilization
- Stamping module EVOLUTION
- Hygiene station EVOLUTION
- Steam generator EVOLUTION
- Heater EVOLUTION
- Bowl tipper PANE KOMBI
- Box tipper PANE KOMBI
- KEMPER KEY access control

PRODUCTS

- Slit rolls
- Longmoulded rolls
- Kaiser rolls
- Stamped rolls
- Passauer rose rolls
- Artisan square rolls
- Artisan round rolls

* depending on recipe & dough

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DOUGH PROTECTION AT THE HIGHEST LEVEL

A roll line that is feeded by a dough strip line? That is no mythical creature, but a new combination of a dough strip line and a classic roll line. The PANE KOMBI 6,000 combines the PANE with the SELECTA MODULAR, the PANE KOMBI 9,000 consists of a PANE and an EVOLUTION. Thanks to this combination, classic and artisan rolls can be produced particularly gentle.

BENEFITS PANE KOMBI 6,000 & 9,000

- Production of classic rolls like slit rolls or Kaiser rolls with an open crumbed structure
- Very gentle dough dividing and moulding
- Production of round, long and square rolls
- Larger product portfolio than with classic roll lines
- Processing of softer doughs than with classic head machines
- Good freshness of the rolls due to soft doughs

The use of an EVOLUTION roll line behind the PANE head machine results in further advantages:

- 50% more capacity
- Stamping module with cups can be exchanged / expanded with a stamping module
- Wide opening doors for optimal access
- Expandability of the line due to the modular design of the EVOLUTION
- High availability of the line through the use of low-maintenance chains